



Foodie guide to... LJUBLJANA

Keep things local in the Slovenian capital with slow-cooked suckling pig, nutty gelato and orange wines

Words by ALEX CROSSLEY

1 **Bistro chic** Chef Bine Volcic elegantly showcases Slovenian produce at bistro **Monstera**. Dishes might include grilled chicken with jerusalem artichokes, corn cream and crisp kale chips, and star anise meringue with fresh strawberries and baked white chocolate crumbs. monsterabistro.si

2 **Artisan bakery** The minimalist décor at **Pekarna Osem** lets its goods shine. Watch baker Andrej Gerželj prepare crunchy spelt baguettes intertwined with Slovenian tolminc cheese, and flaky pastry ribbons sprinkled with chocolate beads. pekarnaosem.com

3 **Riverside bar** Spend a few hours sipping Slovenian wines at **Suklje**. Try fruity sauvignon blanc from the north-east, the south-west's woody rebula, and blue frankish from Suklje's own vineyard in the south-east, bursting with redcurrant aromas. winebar.suklje.com

4 **Cool beans** Perch outside coffee temple **Črno Zrno** to enjoy cold-brew cocktails made with homemade elderflower syrup. Or head inside and chat to owner Alexander Niño Ruiz as he meticulously prepares pour-overs using beans from his native Colombia. czrnozrno.com

5 **Gelato to go** Enjoy an ice cream from **Vigò** while you stroll over Ljubljana's famous triple bridge. Indulgent concoctions include the Vigò (mascarpone, chocolate, hazelnuts and Nutella), lemon tiramisu, and rich dark chocolate laced with aromatic dried orange. vigo-icecream.com

6 **Brunch spot** Sip homemade lemongrass iced tea on the riverside terrace at **Ek Bistro** while looking out over forest-blanketed hills. Then head inside to tuck into eggs all ways, plump pink duck on seasonal vegetables, and cauliflower, sweet potato and pine nut toasts. ek-bistro.business.site

7 **Slovenian small plates** Sit beneath sycamore trees on **TaBar's** patio to share small plates of beef tartare with burnt aubergine, white asparagus with wild garlic, and octopus with 'halfway' kimchi (not fermented but cooked in spices). Don't leave without sampling the impressive selection of orange wines, from mineral malvasia to raisiny jakot. tabar.si

8 **Hop to it** With 16 beers on tap and more than 130 bottles from around the world to choose from, contemporary pub **Lajbah** is a great place to taste some of Slovenia's best-loved brews – Pelicon's Yes Boss! pale ale, Green Gold Brewing's tropical IPA, and smooth, chocolaty HumanFish Baltic Porter. lajbah.si

9 **Pig out** The slow-cooked suckling pig at rustic **Gostilnica 5-6 kg** is well worth a try but so are the Neapolitan-style pizzas. Punchy toppings include an indulgent combination of fior di latte, sausage and porchetta. Or go coastal and try the seafood pizza, complete with cuttlefish ink, sea bass and prawns. facebook.com/gostilnica56kg

10 **Stock up** On summer Fridays, head to the city's **Open Kitchen** market in Pogačar Square to sample the likes of Broken Bones gin (distilled with linden flowers and rosehip from Slovenia's Karst region) and comforting kaiserschmarrn (shredded pancakes) topped with apple, mixed berries or chocolate sauce. odprtakubna.si



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